

Chunky Zucchini Cheddar Soup

Yield: 6 servings

prep: 10 mins.

cook:

45 mins.

6 tbsp butter
1 onion, chopped
6 medium zucchini, cut into
chunks
2 tomatoes, seeded and
chopped
½ cup fresh parsley leaf,
chopped
2 tbsp flour
½ cup extra dry vermouth
4 cups milk
2 cups shredded cheddar
cheese

1. Heat the butter in a 4-qt saucepan or dutch oven over medium-high heat. Add onion, saute for 4 minutes or until tender. Add zucchini & tomatoes, saute another 4 minutes.

2. Reduce heat; stir in parsley and flour and saute 4 minutes. Add the vermouth and slowly stir in the milk. Continue to stir until the soup begins to thicken and simmer gently.

3. Reduce heat to maintain the simmer, and slowly stir in the cheese, about $\frac{1}{2}$ cup at a time. Continue to stir until the cheese melts and the soup is creamy & barely simmering.